



Fresh cucumber juice and spearmint have a welcome cooling effect on the spice from fizzy ginger beer and puréed gingerroot in this trendy spritzer.

Cucumber Ginger Spritzer

Yield: 1 serving

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1 serving)
Fresh cucumber juice	1/2 cup	Calories 60 Fat 0g Saturated Fat 0g Cholesterol 0mg Sodium 40mg Carbohydrate 16g Fiber 1g Sugars 9g Protein 1g
Lime juice	2 tbsp	
SupHerb Farms Fresh Frozen Lemon Grass Purée	2 tsp	
SupHerb Farms Fresh Frozen Ginger Purée	1 tsp	
Ice cubes	1/2 cup	
SupHerb Farms Fresh Frozen Spearmint	1 tsp	
Ginger beer	10 tbsp	
Baby cucumber spear	1	Egg Free Nut Free
Lime twist	1	Dairy Free

PREPARATION

1. In cocktail shaker, combine cucumber juice, lime juice, SupHerb Farms Lemon Grass Purée and SupHerb Farms Ginger Purée; fill shaker with ice. Shake for 45 to 60 seconds or until well chilled. Strain into highball glass; top with ice.
2. Add SupHerb Farms Spearmint. Slowly pour in ginger beer.

TO SERVE

Garnish with cucumber spear and lime twist. Serve immediately.